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Washing Processes  
RECORDED

N° 15,200



A.D. 1897

DUPLICATE

Date of Application, 25th June, 1897

Complete Specification Left, 21st Sept., 1897—Accepted, 23rd Oct., 1897

PROVISIONAL SPECIFICATION.

Improvements in or relating to the Manufacture of Pale Ale.

We, ALEXANDER FRASER, of the Firm of Maclay & Co., Limited, Thistle Brewery, Alloa, in the County of Clackmannan, Scotland, Managing Director, and MACLAY & CO., LIMITED, Thistle Brewery, Alloa, in the County of Clackmannan, Scotland, Brewers, do hereby declare the nature of this invention to be as follows:—

This invention relates to improvements in the manufacture of pale ale, the object being to provide a liquid which shall be rich in invigorating and strengthening properties.

10 The principal feature of our invention consists in the substitution of oat malt for barley malt, or for the greater part thereof, oat malt pale ale being otherwise prepared and brewed in a manner very similar to that which obtains in the brewing of barley malt pale ale.

For example:—A very successful brewing of oat malt pale ale may be obtained from the undernoted compound, the ingredients being:—

15      6048 pounds of oat malt } Yields from 55 to 60 barrels of pale ale of 36  
         224    „    „ sugar       }                    gallons each.

6272

or from

4536 pounds of oat malt } Yields from 55 to 60 barrels of pale ale of 36  
1512    „    barley    „ }                    gallons each.  
1224    „    sugar       }

7272

20 The quantity of hops used may be varied according to the season, or whether the pale ale be for home or foreign consumption. It is to be noted that the oats in the process of malting do not require to be steeped as long as the barley, the oats taking about forty five hours, as against seventy two hours for the barley. We need not enter into the minutiae of the brewing of oat malt pale ale, as the instructions we have previously given are sufficient to enable anyone acquainted with the art of brewing to manufacture the kind of pale ale specified.

Dated this 22nd day of June 1897.

GEO. C. DOUGLAS & Co.,  
41 Reform Street, Dundee, Agents for Applicants.



*Improvements in or relating to the Manufacture of Pale Ale.*

## COMPLETE SPECIFICATION.

## Improvements in or relating to the Manufacture of Pale Ale.

We, ALEXANDER FRASER, of the Firm of Maclay & Co., Limited, Thistle Brewery, Alloa, in the County of Clackmannan, Scotland, Managing Director, and MACLAY & Co., LIMITED, Thistle Brewery, Alloa, in the County of Clackmannan, Scotland, Brewers, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and 5 ascertained in and by the following statement:—

This invention relates to improvements in the manufacture of pale ale, the object being to provide a liquid which shall be rich in invigorating and strengthening properties.

The principal feature of our invention consists in the substitution of oat malt 10 for barley malt, or for the greater part thereof, oat malt pale ale being otherwise prepared and brewed in a manner very similar to that which obtains in the brewing of barley malt pale ale.

For example:—A very successful brewing of oat malt pale ale may be obtained from the undernoted compound, the ingredients being:— 15

6048 pounds of oat malt	}	Yields from 55 to 60 barrels of pale ale of 36
224    "    "    sugar		

6272

or from

4536 pounds of oat    malt	}	Yields from 55 to 60 barrels of pale ale of 36	
1512    "    barley    "			gallons each.
224    "    sugar			

6272

The quantity of hops used may be varied according to the season, or whether the pale ale be for home or foreign consumption. It is to be noted that the oats in the process of malting do not require to be steeped as long as the barley, the oat taking about forty five hours, as against seventy two hours for the barley. We need not enter into the minutiae of the brewing of oat malt pale ale, as the 20 instructions we have previously given are sufficient to enable anyone acquainted with the art of brewing to manufacture the kind of pale ale specified.

We wish it to be particularly understood that we do not limit ourselves to the precise proportions of ingredients from which oat malt pale ale is made as hereinbefore described, but that we hold ourselves free to make such changes and 25 alterations as conform with the disposition and scope of our invention.

Having now particularly described and ascertained the nature of our said invention and in what manner the same is to be performed, we declare that what we claim is:—

(1) The use of oat malt as one of the ingredients used in the preparation of 30 pale ale.

(2) The combination of oat malt with sugar, hops, and water in or about the proportions hereinbefore given and for the purposes as set forth.



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*Improvements in or relating to the Manufacture of Pale Ale.*

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(3) The combination of oat malt with barley malt as hereinbefore described and for the purposes set forth.

Dated this 20th day of September 1897.

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GEO. C. DOUGLAS & Co.,  
41 Reform Street, Dundee, Agents for Applicants.

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